FELTON'S
BISTRO & WINE

lunch menu sunday october 18th

nibbles to share…

mixed marinated olives 4.5
maldon oysters—shallot mignonette x3 12.5, x6 20, x12 35
monmouthshire salami selection—toasted focaccia—pickles—oil—balsamic 12.5
fish taco—mango pico de gallo—sour cream 7.5 each

starters….

fresh cornish mussels—local cider—cream—crusty bread 10
flatiron steak—lime and ginger dressing—pak choi (perfect to share)) 19
crayfish cocktail—smoked salmon--pink grapefruit—crusty bread 12.5
slow braised squid—n'duja—chickpeas—houmous—crispy potatoes 11
coconut fried chicken—peanut sauce—charred broccoli 11

mains ….

venison chateaubriand--yorkshire pudding—roast potatoes—selection of vegetables—rich gravy 80/45

1.2 kg whole cornish brill—lemon and caper butter—broccoli—new potatoes (gf) 70

roast rump cap of beef—yorkshire pudding—roast potatoes—selection of vegetables—rich gravy 23
roast venison —dauphinoise—selection of vegetables—rich gravy 24
oxfordshire pork belly—crackling—roast potatoes—selection of vegetables—rich gravy 21
beef, venison, pork roast--yorkshire pudding—roast potatoes—selection of vegetables—rich gravy 26
free range chicken breast—roast potatoes—selection of vegetables—rich gravy 21
pan fried creedy carver duck breast--roast potatoes—selection of vegetables—rich gravy 29
panko breaded cornish brill fillet—tomato butter—monmouthshire air dried ham and bean cassoulet— broccoli 22

add cauliflower cheese 6

dessert...

madagascan vanilla crème brulee (gf) 8
bailey's belgian chocolate trifle—chantilly cream 8
sticky date pudding—salted treacle butterscotch sauce—vanilla ice cream 8
fresh strawberry and mixed berry cheesecake 8
selection of artisan cheeses—crackers—chutney—grapes 9.5

10% optional service charge will be added to your bill. **100% of tips are passed on to staff. Please inform us of any allergies prior to ordering, not all allergens and ingredients are listed.**